

FOREIGN PLANT REVIEW FORM

REVIEW DATE

8/24/01

ESTABLISHMENT NO. AND NAME

G1 Gunma-Kon Shokuniku Oroshiuri Shijo. Co. LTD

CITY

Sawa

COUNTRY

Japan

NAME OF REVIEWER
Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
Dr. Kazuko Ohno

EVALUATION

☐ Acceptable ☒ Acceptable/
Re-review ☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 U	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 O	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 M	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 M	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	82 M
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	8/24/01	G1 Gunma-Kon Shokuniku Oroshiuri Shijo. Co. LTD	Sawa
			COUNTRY
			Japan
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Kazuko Ohno		EVALUATION
		<input type="checkbox"/> Acceptable	<input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 7 Flies and a large spider web were observed on the slaughter floor during preoperational sanitation inspection. These deficiencies were corrected immediately by the establishment management.
- 11 Light in the ante-mortem inspection area was inadequate. This was scheduled for correction by the establishment.
- 17 Flaking paint was observed over a product traffic area in the tongue-washing room during preoperational sanitation inspection. This was corrected immediately by the establishment management.
- 17 Water was observed dripping from the ceiling in the offal wash area. This was corrected by the management.
- 22 Suspect animals were not physically separated from non-suspect animals. This was scheduled for prompt correction.
- 24 Much discarded material was observed in the mechanical room (potential pest harborage). Correction was scheduled by the establishment.
- 29 The employee performing bleeding failed to sanitize his knife after cutting through the skin. This deficiency was corrected by the establishment officials.
- 29 The employee removing viscera cut through intestine and continue to work without sanitizing his knife. This was corrected by the inspection service.
- 34 Paint on the conveyor belt and non-dripping condensation on the ceiling were observed in the deboning room during the preoperational sanitation inspection. This was corrected immediately by the establishment management.
- 34 Dripping condensation was observed over production areas in the offal room during preoperational sanitation inspection. Corrected by the establishment officials.
- 43 Condemned product was not properly denatured. This procedure was to be corrected by the company.
- 82 Preventive action was missing in the SSOP program.
- 83 The sponge method was used for collecting E. coli samples for testing, while incision method criteria were used for evaluation of the test results.

FOREIGN PLANT REVIEW FORM

8/27/01

M1 MiyaTiku Co. LTD

COUNTRY
Japan

NAME OF REVIEWER

Dr. Oto Urban

NAME OF FOREIGN OFFICIAL

Dr. Kazuko Ohno

EVALUATION



Acceptable


Acceptable/
Re-review


Unacceptable

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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 O	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 M	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli	83 M
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	8/27/01	M1 MiyaTiku Co. LTD	Takasaki
			COUNTRY
			Japan
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Oto Urban	Dr. Kazuko Ohno		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 7 A fly and a spider web were observed in the slaughter house during preoperational sanitation inspection. These deficiencies were corrected immediately by the establishment management.
- 8 Rodent poison was used in the cartoon storage room. This was scheduled for correction by the company officials.
- 11 Light in the ante-mortem and deboning room inspection areas was inadequate. This was corrected immediately by the establishment management.
- 22 Suspect animals were not physically separated from non-suspect animals. This was scheduled for prompt correction by the company.
- 27 The employee responsible for head washing did not wash the nostrils. The inspection personal took immediate corrective action.
- 27 One carcass was contaminated by hair in the cooler. This deficiency was immediately corrected by the establishment officials.
- 33 Several holes were observed under doors in the product shipping area. This deficiency was scheduled for correction by the establishment management.
- 34 Paint and dust were observed on a conveyor belt in the packaging room during preoperational sanitation inspection. This was corrected immediately by the company management.
- 34 Non-dripping condensation was observed in the pre-chill and offal rooms during preoperational sanitation inspection. These deficiencies were corrected by the establishment management.
- 43 Condemned product was not properly identified and denatured. This procedure was to be corrected by the company.
- 83 The sponge method was used for collecting E. coli samples for testing, while incision method criteria were used for evaluation of the test results.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
8/28/01

ESTABLISHMENT NO. AND NAME
K1 Minamikyusyu Tchikusan Kogyo Co. LTD

CITY
Sueyoshi
COUNTRY
Japan

NAME OF REVIEWER
Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
Dr. Kazuko Ohno

EVALUATION

☐ Acceptable ☒ Acceptable/
Re-review ☐ Unacceptable

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